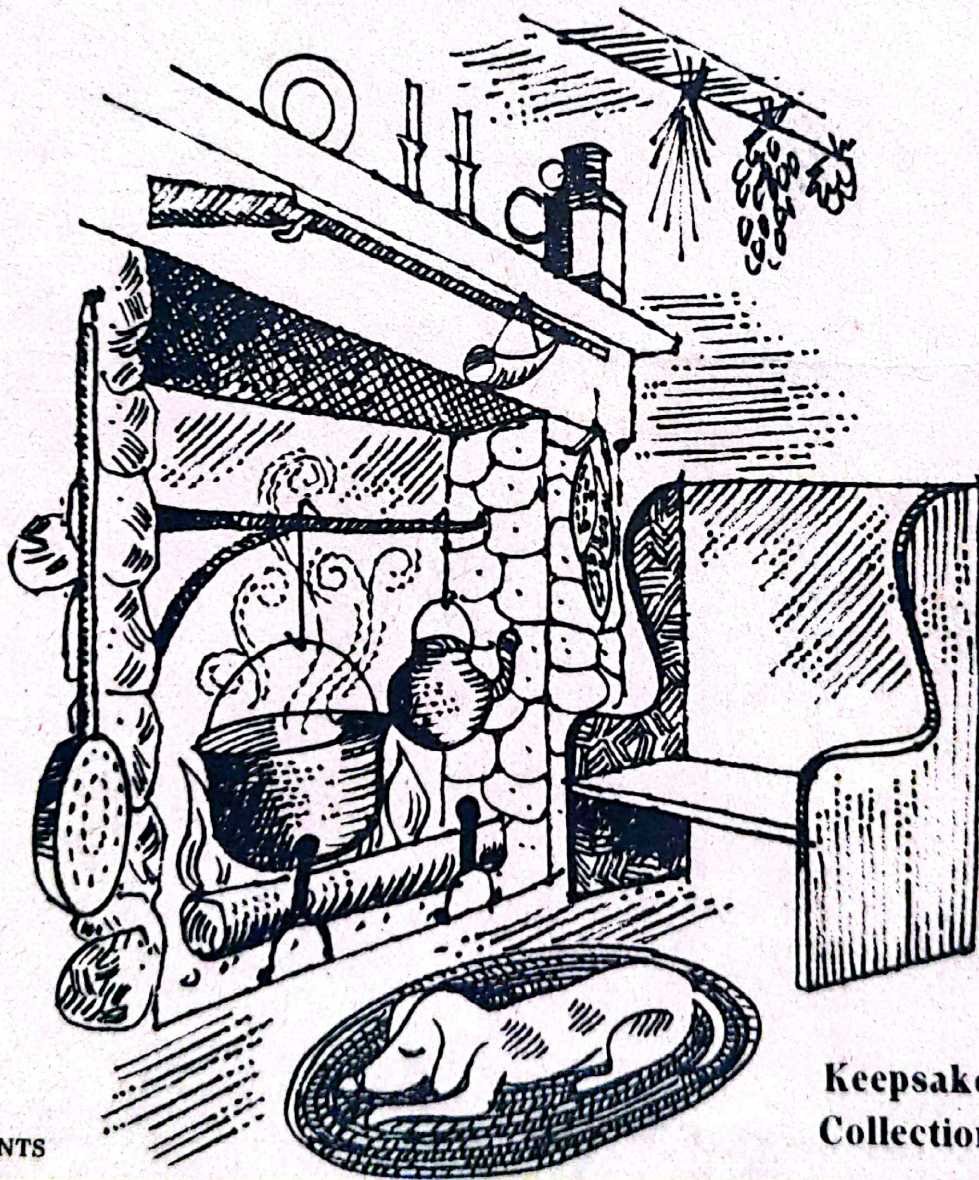


Gratiot County Herald
Bicentennial
.....
Cookbook



75 CENTS

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Rainbow Lake

SAVE GAS

by avoiding long trips to more distant recreational areas
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Think of These Residential Advantages:

GOOD SHOPPING: At village within 10 to 17 miles; Lansing 40 miles south.

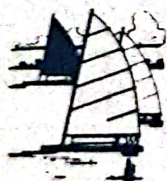
SCHOOLS: High School, 3 Elementary within 4 miles. MSU 45 miles south.

PARKS: Beaches, boat launching, and picnic areas for residents of Rainbow Lake.

GOLF COURSES: 2 public, 1 semi-private within 12 miles.

ACTIVITIES: Swimming, water skiing, boating, sailing, scuba diving, snowmobiling, ice skating, picnicing, fishing, strolling, or just relaxing.

FISHING: Rainbow Lake is well-stocked with Kamlóop Trout, Northern Pike, Large and Small-Mouth Bass, Crappie, Blue Gills, Sun Fish, and Perch.

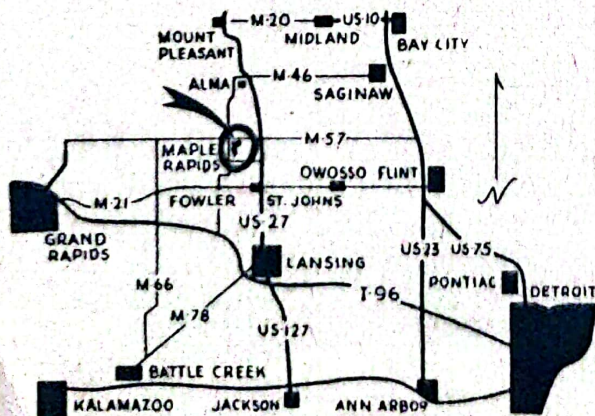


Overall development of Rainbow Lake is 1180 acres - Length of lake 4½ miles - 10 miles of shoreline - Lot sizes are 12,000 square feet minimum - Excellent roads built to county specifications - Water sources for the lake are natural springs and Pine Creek - Average depth of lake is 20 feet.



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I would like to receive additional
information on Rainbow Lake.

NAME _____

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CITY _____ STATE _____ ZIP _____

PHONE _____

INDEX

Chapter I

That which is baked

Cookies, Cakes, Pies, Puddings,
Breads, Candies

Chapter II

That which is caught

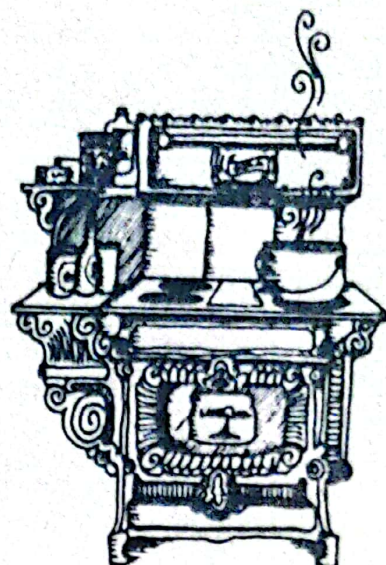
Poultry, Beef, Pork, Fish

Chapter III

That which is picked

Salads, Pickles, Miscellaneous

Additional recipes that can be cut out and inserted into this Bicentennial Cookbook will be found in the regular pages of this issue of The Herald.



Chapter I

That which is baked

RAISIN DROP COOKIES

Boil for 5 minutes and cool
2 cups raisins
1 cup water
While raisins are cooling cream together
1 cup shortening
1 1/4 cup white sugar
1 cup brown sugar
3 eggs
1 tsp. vanilla
Add and beat well
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 cup nuts
4 cups flour
Raisins and water
Bake 12-15 minutes at 400° oven.
Marilyn Jean Deneen
St. Louis

DATE COOKIES

2 1/2 cups dates cut into small pieces
1 cup white sugar
1 cup water
Cook until thick, cool. Add 1 cup nuts
1 cup shortening
2 cups brown sugar, firmly packed
4 eggs, well beaten
4 cups flour
1/2 tsp. salt
1/2 tsp. soda
Mix and divide into two parts. Roll out to 1/4" thickness. Spread 1/2 of the date filling on each roll. Roll as for jelly roll. Let cool. Slice 1/4" thick. Bake at 375° for 10 to 12 minutes.
Phyllis Gott
Elwell

SOFT SUGAR COOKIES

1/2 cup shortening
1 cup sugar
1 egg
1 tsp. vanilla
1/2 cup sour cream
3/4 cups flour
1 tsp. soda
1/2 tsp. salt
Cream shortening and sugar. Add egg and vanilla, mix well. Add sour cream, blend well. Add flour, soda and salt. Roll out on lightly floured surface to 1/2 inch thick. Cut with cookie cutter and place on lightly greased cookie sheet. Sprinkle with sugar. Bake at 425° for 6-9 minutes.
Mrs. Patricia Cumberworth
Perrinton

LEMON BARS DELUXE

Cut together and press into 9x13 inch pan:
2 cups flour
1/2 cup powdered sugar
1 cup oleo
Bake at 350° 20 to 25 minutes or until lightly browned.
BEAT:
4 eggs
2 cups sugar
1/2 cup lemon juice (can use bottled)
Combine and add to egg mixture:
1/4 cup flour
1/2 tsp. baking powder
Pour filling over hot baked crust. Bake at 350° for 25 minutes. Sprinkle with powdered sugar. Cut into bars.
Brenda Huntoon Delbridge
New Lothrop

FAVORITE APPLESAUCE COOKIES

1/2 cup margarine
1 cup brown sugar, firmly packed
1 egg, beaten well
1 cup applesauce
2 1/2 cups sifted flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/4 tsp. salt
1 cup chopped raisins
1/2 cup chopped nut meats
Cream margarine and sugar; add egg and applesauce. Sift dry ingredients together and combine with creamed mixture. (May use electric mixer.) Add raisins and nutmeats. Drop onto greased cookie sheet. Bake 12 to 15 minutes at 375°. Makes 3 doz. cookies.
Mrs. Richard Herald
Ithaca

SUGAR COOKIES

MIX:
2 cups brown sugar or 1 1/2 cup gran. sugar
1 cup shortening
ADD:
2 eggs
1/2 cup sweet milk
1 tsp. soda
2 tsp. baking powder
1/2 tsp. nutmeg
1/2 tsp. salt
Flour to make soft dough
Bake 425°.
Bernice Biddinger

HOLIDAY FRUIT COOKIES

- 1 cup shortening
- 1 cup brown sugar firmly packed
- 1 egg
- 1 1/4 cups flour
- 1/2 tsp. salt
- 1/2 tsp. soda
- 1/4 cup thick sour milk
- 3/4 cup broken pecans
- 3/4 cup candied cherries cut in half
- 3/4 cup dates

Candied cherry, chopped

Cream shortening, add sugar gradually and cream well. Add well beaten egg and beat well. Sift flour, salt, and soda together and add to cream mixture alternately with sour milk. Add nuts, cherry halves and chopped dates. Drop by teaspoonful on greased cookie sheets and press a piece of candied cherry into top of each. Bake at 275° for 10 to 15 minutes for a moist chewy cookie. Do not overbake. Cool and store in a tightly covered container. Yield about 6 dozen cookies.

Thelma (Burkett) Zimmerman
Istachatta, Fla.

CHEWY OATMEAL COOKIES

Cream:

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar

ADD:

- 2 beaten eggs
- 1 tsp. vanilla

COMBINE:

- 1 1/2 cups flour
- 1 tsp. soda
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- 1 tsp. salt

ADD:

- 1 cup chopped nuts
- 1 cup seedless raisins
- 3 cups (uncooked) oats

Drop by teaspoonfuls and bake at 350° until light brown.

Mildred Gott
Elwell

RUSSIAN ROCKS — COOKIES

- 3/4 cup white sugar
- 1 cup brown sugar
- 3/4 cup butter
- 3 eggs
- 1/4 cup honey
- 4 cups flour
- 1/2 cup cream
- 1 tsp. soda
- 1/2 cup salad dressing
- 1/4 tsp. cloves, nutmeg, allspice
- 1/2 tsp. cinnamon
- 1 cup currents
- 1 cup nutmeats
- 1 cup dates
- 1 cup coconut (optional)
- 1 cup raisins

Grind fruits, coconut, plus nuts; cream butter and sugars, add eggs and cream; mix with remaining. Shape into balls the size of walnuts, roll in sugar (optional). Bake 325° 12 minutes.

Sheila Potter

NO-BAKE CARAMEL COOKIES

Combine 2 cups sugar

- 3/4 cup oleo

1 small can evaporated milk

Bring to boil stirring constantly. Boil 3-4 minutes. Remove from heat. Add 1 pkg. butterscotch instant pie filling 3 1/2 cup oatmeal. Mix well. Cool for 10 minutes. Drop on waxed paper and chill

Pat Snyder
Elsie

OATMEAL DATE COOKIES

- 2 cups brown sugar
- 1 cup shortening
- 2 eggs
- 1 tsp. vanilla
- 1 1/2 cup flour, sifted
- 1 tsp. baking powder
- 1 tsp soda
- 1 tsp. salt
- 2 cups rolled oats
- 1 cup dried dates

Bake 325°. Makes 4 doz. drop cookies.
Bernice Biddinger

MOLASSES COOKIES

- 2 sm. eggs or one large one
- 1 cup mollasses
- 1 cup sugar
- 1 cup shortening
- 1/2 cup vinegar
- 1 tbsp. soda
- 1 tsp. baking powder
- A little cinnamon and ginger
- Flour to make a soft dough.

Mrs. Raymond Neuhauser
St. Johns

BUTTERNUT ICE BOX COOKIES"

- 1 cup oleo
- 2 cups brown sugar
- 2 eggs
- 1/4 tsp. salt
- 3 1/4 cups flour
- 1 tsp. soda

3/4 cup chopped butternuts

Beat oleo and sugar, add eggs and beat well again. Then add flour, salt and soda, then fold in nutmeats and mix well as batter will be stiff.

Then press into loaf pan lined with waxed paper or foil, and leave in refrigerator overnight.

Slice and cut and bake in 375° oven 12 minutes.

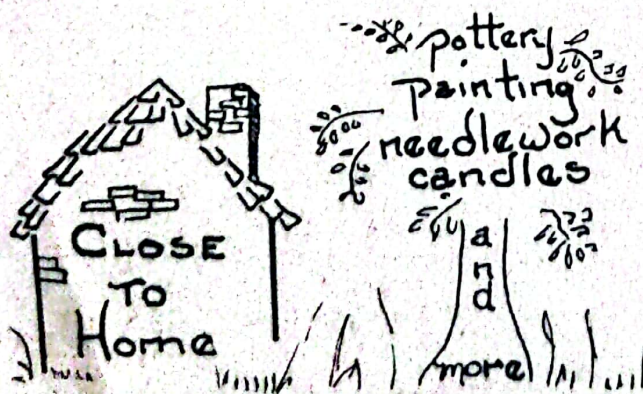
Mrs. Martha Cook (Mrs. Lansing
(Bud))
Ithaca

WHITE COOKIES

Here is my late Grandmother, Mrs. Semer Husted, recipe.

- 2 cups white sugar
- 1 cup sour milk
- 1 cup lard
- 1 egg
- 1 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. nutmeg
- Flour to handle
- chill, roll, cut, bake.

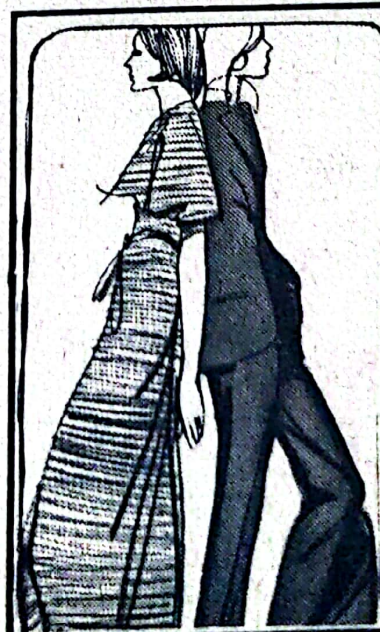
Lenna Grandy
Ithaca



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CORN FLAKE BARS

Combine $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup light corn syrup, $\frac{1}{2}$ cup cream. Cook to soft ball stage 236°. Add to sugar mixture 3 cups corn flakes, $\frac{1}{2}$ cup peanuts, $\frac{1}{2}$ cup coconut. Spread in 8 in. square pan that has been greased with butter.

Mrs. Maynard Litwiller
Ithaca

OATMEAL COOKIES [with jam]

- 2 cups flour
- $\frac{1}{2}$ tsp. salt
- 3 cups oatmeal
- 1 cup shortening
- 1 tsp. soda
- 1 tbsp. sweet or sour milk
- $\frac{1}{2}$ cup brown sugar
- 1 cup dark corn syrup

Mix together flour, salt and oatmeal. Cut in lard. Dissolve soda in milk. Stir it and brown sugar into mixture. Blend in syrup thoroughly. Chill in refrigerator until easy to hand. Roll $\frac{1}{8}$ inch thick. Cut cookies out with donut cutter. $\frac{1}{2}$ with the middle & $\frac{1}{2}$ without. Spread jam on bottom half of cookie and place cookie with hole on top.

Pat Snyder
Elsie

OATMEAL BARS

- 1 cup white sugar
- $\frac{1}{2}$ cup brown sugar
- 2 cups flour
- 2 cups oatmeal
- 1 cup chopped raisins
- 1 tsp. cinnamon
- 1 tsp. soda

Mix above dry. Then add
10 tbsp. milk
1 cup shortening
2 eggs.

Spread mixture on cookie sheet. Sprinkle with flour then with sugar before baking. Bake 350°. Cut in squares while warm.

Bernice Biddinger

MY MOTHER'S SOFT SOUR CREAM COOKIES

(Beatrice Houlden)

The following is a recipe that my mother made up several years ago, she would just take a pinch of this, a cup of that and a spoon of something else and they always turned out very good, so I told her I would like to be able to make these cookies and our friends ask for the recipe as they were so good, so one day I measured each pinch, cup and spoon as she put it in the dish and come up with the following recipe.

- 2 cups sugar (white or brown)
- 3 eggs
- 3 tsp. pure vanilla (no imitation)
- 1 tsp. soda
- 1 cup butter (NO OLEO)
- 1 cup sour cream (NO MILK)
- 2 tsp. baking powder
- 7 cups flour

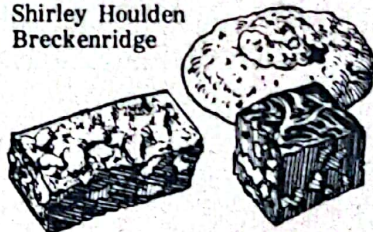
Combine the sugar and butter in a large bowl and mix, add eggs and beat well, add remaining ingredients and stir well. Put in refrigerator and leave until they are cold then put just a little flour on the board and roll out dough and cut with cookie cutter and bake in 350° oven just for a few minutes. When cool frost with a powdered sugar frosting. These are excellent to decorate for the holidays.

If you want molasses cookies add the following to above:

- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 more cup of flour
- 1 cup molasses
- $\frac{1}{2}$ tsp. cloves

(Omit the vanilla flavoring for molasses cookies)

Shirley Houlden
Breckenridge



KOOKY CHEWS

- $\frac{3}{4}$ cup shortening
- $\frac{2}{3}$ cup each granulated and brown sugar
- 1 egg
- 1 tsp. vanilla
- $1\frac{1}{2}$ cup flour
- 1 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 2 tbsp. milk
- 1 cup uncooked quick cooking oats
- $\frac{3}{4}$ cup flaked or shredded coconut
- $\frac{3}{4}$ cups seedless raisins

Cream together shortening, granulated and brown sugar, egg, and vanilla. Resift flour, salt, soda and baking powder. Stir into creamed mixture. Mix in milk, quick-cooking oats, coconut, and raisins. Drop in small mounds on greased cookie sheets. Bake in moderate hot oven 375° 8-10 minutes. Cool on wire rack. Makes about 4 doz.

Martha Grandy
Ithaca

MOTHER NELSON'S CHOCOLATE FRIEDCAKES

- $\frac{1}{4}$ cup butter
- $1\frac{1}{4}$ cup sugar
- 2 eggs
- $1\frac{1}{2}$ square chocolate
- 1 cup sour milk
- 4 cups flour
- 1 tsp. baking soda
- 1 tsp. cinnamon
- $\frac{1}{4}$ tsp. salt
- $1\frac{1}{2}$ tsp. vanilla

Cream butter and sugar. Add well-beaten eggs, melted chocolate, sour milk, and flour mixed and sifted with soda, cinnamon and salt. Add vanilla. Chill dough for two hours for easier handling. Turn on lightly floured board, roll out $\frac{1}{2}$ " thick, cut with doughnut cutter and fry in hot fat until brown, turning to brown both sides. Drain on absorbent paper. Serve plain, sugared, or glazed.

Mary Atkinson
Ithaca



*Greetings
Throughout
The Years*

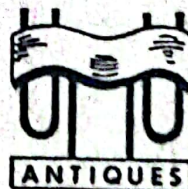
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WHITE SOUR CREAM COOKIES

1½ cups sugar
1 cup sour cream
1 cup shortening equals 2 sticks oleo
2 eggs
1 tsp. soda
1 tsp. salt
2 tsp. baking powder
3 cups flour
Vanilla

May add raisins and nuts and cherry on top. Bake at 350° 10 to 12 min.

Thelma Wineland
Ithaca

CHRISTMAS CHOCOLATE DROPS

3 egg whites
6 tbsp. of water
Put confectioner sugar in and mix till stiff then shape in any form.

Use bitter chocolate to cover.
Note: Add powdered sugar till stiff, it depends on large or small eggs.

Pat Snyder
Elsie

COFFEE CAKE

2 cups milk (scalded)
¼ lb. butter or ½ cup
1 cup sugar
2 beaten eggs
3½ cups flour
Raisins
1 tbsp. yeast

Dissolve yeast in ¼ cup water. Add scalded milk in which butter has been melted. Add sugar, eggs, and flour. Let rise, stir down and add raisins. Pour into 2 greased 8" pans and let rise. Add streusel topping and bake at 350°.

STRUESEL TOPPING

½ cup butter
1 cup flour
1 cup sugar
1 tbsp. cinnamon
Melt butter, add flour, sugar and cinnamon. Sprinkle on coffee cake.
Mrs. Louis Dziurka
Wheeler

A GRANNY FAVORITE

My grandmother always had a secret for her very good pancakes. It is so simple anyone can glamorize breakfast each day of the week.

Simply add sliced fruit of any kind to your favorite pancake batter and grill as usual. Another delight is crisp bacon crumbs and use the bacon fat to grill the pancake.

Carol Teachworth
Alma

HEATH BRUNCH COFFEE CAKE

¼ lb. butter
2 cups flour
1 cup brown sugar
½ cup white sugar
1 cup buttermilk
1 tsp. soda
1 egg
1 tsp. vanilla

Topping

1½ cups Heath toffee candy bars
¼ cup pecans or almonds

Blend flour, butter and sugar. Take out ½ cup of the mixture. To rest add the buttermilk, soda, egg and vanilla. Blend well. Pour into greased and floured 10x14x2 in. cake pan. Topping: crush finely 1½ cups Heath English Toffee with ¼ cup cups nuts and add to the ½ cup of mixture.

Sprinkle over the top of the batter and bake in 350° oven 30 minutes.

Marian Bouchey
Ithaca

AUNT KATE'S CORN PANCAKES

Cut tips off kernels, then scrape cob to get all the "milk". To every 2 medium-sized ears of corn add 1 well-beaten egg and ¼ tsp. salt. Drop from tablespoon into hot, oiled frying pan and lightly brown on both sides.

This recipe is also good with corn that is already cooked.

Mary L. Atkinson
Ithaca

OLD FASHIONED BURNT SUGAR CAKE

(This recipe is over 50 years old)

Beat ½ cup butter and 1½ cups sugar to a cream, add yolks of 2 eggs and 1 cup water. Add gradually 2 cups flour and beat 5 minutes. Then add 2 tsp. of the caramel syrup, 1 tsp. vanilla and another ½ cup flour. Beat again thoroughly, then stir in 2 tsp. baking powder and the well-beaten egg whites.

Bake in two layers in a moderate oven.

Caramel Syrup for Burnt Sugar Cake

Place ½ cup sugar in a granite saucepan and stir over fire until sugar melts and becomes a liquid, throwing off an intense smoke. It must really burn. Have ready ½ cup boiling water, remove from fire, throw in water, return to fire (or burner) and stir rapidly, boil until of molasses consistency. Bottle and put away for use. Makes enough for 3 cakes.

To frost the above cake, add 1 or 2 tsp. caramel syrup to 7 minute icing.

Mrs. Johanna Litwiller
Perrinton

MY HUSBAND'S CAKE

¾ cup Crisco
1½ cup sugar
Blend
1 cup tomato soup or 1 can
1 can water
1 tsp. soda
Combine
3 cups flour
¾ tsp. salt
3 tsp. baking powder
1½ tsp. cinnamon
1 tsp. cloves
1½ tsp. nutmeg
Sift.

1½ cups raisins
1½ cups chopped nut meats.
Bake in tube or 9x13 loaf pan for 1 hour 350°. Frost with brown sugar frosting.

Mrs. Orill Dilsworth
Ithaca

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INEXPENSIVE FRUITCAKE

(from 1955 Gold Medal Cookbook)

Fruitcake dates back to Old English Christmas Plum cakes in the days of Queen Elizabeth I. This recipe became popular during World War I as an "economy" cake, because it is eggless, milkless, and butterless. It became a favorite again during World War II.

- 1½ cups seedless raisins
- 1½ cups cut-up dates
- 2 cups sugar
- 2 cups boiling water
- 5 tbsp. shortening
- 3 cups sifted Gold Medal Flour
- 1 tsp. soda
- 2 tsp. cinnamon
- 1 tsp. cloves
- 1 tsp. salt
- 1 cup chopped nuts.

Heat oven to 325°. Simmer gently for 20 minutes raisins, dates, sugar, water and shortening. Cool. Sift together and stir in dry ingredients. Mix in nuts. Pour into 2 well greased and floured loaf pans. Bake 1½ - 1¾ hours. Note: 1 cup candied fruit may be added with the nuts.

Linda Domke
Sumner

AGATHA'S BLUEBERRY BUCKLE

- ¾ cup sugar
- 1 egg
- ¼ cup butter or oleo
- Mix well, stir in
- ½ cup milk
- ¼ tsp. salt
- 2 tsp. baking powder
- 2 cups flour sifted

Blend in:

- 2 cups drained blueberries

Spread batter into square pan well greased and floured. Sprinkle on top-ping:

- ½ cup sugar
- ½ cup flour
- ½ tsp. cinnamon

Bake at 350° degrees 35 to 40 minutes.

Mrs. Helen Henney
Middleton

CRUMBLE CAKE

- 1 cup brown sugar (dark)
- 1 cup butter
- 2½ cups all-purpose flour or pastry flour (legal tender)

Rub ingredients together until there are no lumps. Spread ½ in. deep in shallow pan (13"x9"x2"). Bake in moderate oven 350° until light brown, about 12 or 15 minutes. Cut in squares and let cool before removing from pan.

My grandmother brought this recipe with her when they came to Michigan and homesteaded 160 acres 5 miles west of St. Charles, Michigan in the late 1800's.

It was often served at afternoon tea time in England, she said.

Iva Nethaway
Bannister

CARROT CAKE

- 1½ cup oil
- 2 cup sugar or 1½ cup
- 2 cup flour
- 3 eggs
- 1½ tsp. salt
- 2 tsp. cinnamon
- 2 tsp. soda
- 1 tsp. baking powder
- 1 cup chopped nuts
- 1 8-oz. can crushed pineapple and juice
- 1 cup coconut
- 2 cups grated carrots

Beat eggs, sugar. Add oil and beat. Add flour, soda, salt, baking powder and cinnamon, then mix. Add carrots, pineapple, coconut and nuts. Grease 9x13 pan and flour. Bake 1 hour at 350° oven.

Icing

- 3-oz. pkg. cream cheese
- ½ stick soft oleo
- 1 cup powdered sugar
- 2 tsp. vanilla

Blend all together, spread on cool cake.

Mrs. Henry Naessens
St. Louis

GRATIOT COUNTY PREMIUM CAKE
This recipe appeared in the "Eatables and Drinkables" cookbook published by the First Presbyterian Mite Society of Ithaca in December of 1894.

Two cups fine granulated sugar, one cup butter melted, add salt settled, one cup cornstarch, one cup sweet milk, two cups flour, whites of seven eggs, three teaspoons baking powder, lemon or strawberry extract, (make two loaves). Sift flour, cornstarch and baking powder several times, beat whites to a stiff froth and add last.

Mrs. E. McCall

FRUIT CAKE [MOTHER PORK-CAKE]

- 13 oz. fat pork ground
- 1 tsp. nutmeg
- 2 heaping tsp. soda
- 2 heaping tsp. cinnamon
- 1 heaping tsp. salt
- 5 cups sifted flour
- 2 cups boiling water
- 4 cups white sugar (you can use brown rather than white)
- 1 egg
- 1 lbs. raisins
- (Use ½ lb. mixed fruit and nuts instead of raisins)

Put boiling water over the pork fat to melt it. If you prefer put ½ to ¾ cup wine in and use a little less water to make up for the correct measurement. Bake at 350°.

Mrs. Kenneth Kienitz
Ithaca

FRIED CAKES

- 1 cup mashed potatoes
 - Butter size of an egg
 - 2 cups granulated sugar
 - 1 cup sweet milk
 - 3 eggs beaten light
 - 4 tsp. baking powder sifted in flour salt and nutmeg to suit.
 - Fry in hot lard. Cream together sugar, butter and potatoes.
- Beverly Childs
Shepherd

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MARRIAGE CAKE

From: Cookbook, the Ladies Aid Society of the First M.E. Church, St. Louis, Mich. Gratiot County 1907.

Take five pounds of fervent devotion, three pounds extract of faithfulness, four quarts of heartfelt satisfaction, one pound of prudence and good nature, six scruples each of confidence and mature deliberation, eight ounces each of gentleness and modesty, twelve scruples of matrimonial fidelity, 2 pounds connubial felicity, three quarts estatic enjoyment, one pound each of patience, industry and economy, nine ounces each of discretion and benevolence, four ounces of neatness, half pound seeds of virtue, one ounce essence of purity, seven pints sweetness of disposition. Add to this one quart balm of a thousand ills, five pints cream of excellence, one gallon milk of human kindness, 100 grains common sense. Mix thoroughly with cheerfulness then pour into the golden bowl of domestic happiness, lubricated with the oil of gladness and bake in the oven of blessedness, heated with the fire of true love. While warm spread with a frosting of gracefulness. In the center place the star of hope, encircled with a wreath or smiles interwoven with pinks of perfection and fastened with golden cords of harmony and silver threads of discourse.

Norma B. Curtis
Ithaca

TOM THUM PANCAKES

1 egg
1 cup milk
2 tbsp. shortening
1 cup flour
 $\frac{1}{2}$ tsp. salt
2 tbsp. sugar
2 tbsp. baking powder
Norma Curtis
Ithaca

OATMEAL CAKE

$1\frac{1}{4}$ cups boiling water
1 cup quick oatmeal
 $\frac{1}{2}$ cup margarine (1 stick)
1 cup granulated sugar
1 cup brown sugar, packed in cup
2 eggs
 $1\frac{1}{4}$ cups sifted flour
 $\frac{1}{2}$ tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg

Pour boiling water over oatmeal and margarine. Cover and let stand for 20 minutes. Stir in sugars and eggs. Beat until smooth. Sift together flour, salt, baking soda, cinnamon, and nutmeg. Add to other ingredients. Stir until well blended. Pour into 9"x13" greased and lightly floured cake tin. Bake at 350° for 45 minutes or until toothpick comes out clean.

Frosting

Cream 6 tbsp. butter with $\frac{1}{2}$ cup sugar. Add $\frac{1}{4}$ cup cream and 1 tsp. vanilla. Stir in $\frac{1}{2}$ cup coconut and 1 cup nuts. Spread on warm cake. Place under broiler for 5 minutes or until brown.

Mrs. James MacLennan
Bannister

CRAZY CAKE

1 cup sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
 $1\frac{1}{2}$ cups flour
1 egg
 $\frac{1}{2}$ cup lard
1 tsp. baking powder
1 tsp. vanilla
 $\frac{1}{2}$ cup boiling water

Put ingredients in a bowl in order given. Do not stir until the boiling water is added. Beat for three minutes. Pour into a greased pan, also floured. Bake in oven at 325° for 30 minutes or until done.

Mary Ellen Hopkins
Merrill

BANANA SPLIT CAKE

2 cups crushed graham crackers
1 stick of oleo melted
Mush together.
2 cups of powdered sugar
1 egg
1 stick of oleo
1 tsp. of vanilla
Blend together for 5 minutes.
Spread on crust and then layer with bananas.
1 lrg. dish of Cool Whip
1 lrg. can of crushed pineapple
4 oz. cut maraschino cherries
Mix. Put on bananas.
Sprinkle top with nuts.
Mary Grandy
Ithaca

APPLE BETTY

3 cups chopped raw apples
3 cups bread crumbs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. cinnamon
Few grains of nutmeg
 $\frac{1}{2}$ stick oleo (4 tbsp.)
Mix together, put in 8"x8" buttered pan.
Bake 350° for 1 hr. (The last 15 minutes sprinkle with $\frac{1}{2}$ cup brown sugar, and $\frac{1}{2}$ cup nutmeats (chopped) if desired.
When cool, serve with Cool Whip.
Mrs. Dorothea Lane
Middleton

CREAM CAKE

4 eggs - whites and yolks beaten separately
2 teacups of sugar
1 cup sweet cream
2 heaping cups flour
1 tsp. soda
Mix two teaspoons cream tartar in the flour before sifting. Add the egg whites last thing before flour and stir in gently without beating.
This is a 1887 recipe.
Mrs. William Emery
Wheeler

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APPLE STRUDEL

Make a well of 3 cups flour. Pour into middle: 1½ cups water, 3 tbsp. melted lard (no more). Work together into a dough (first with spoon, then with hands). Knead whole amount 10 minutes. Divide into thirds; knead each third 5 minutes more (needs about 2 cups more flour). Cover with melted lard. Warm in 150°-175° oven for about 10 minutes. Turn over after the first 5 minutes.

Spread by pulling on tablecloth about 48 inch square. Cut off thick outer edge of dough. Spread with about 6 tbsp. melted lard or butter. Sprinkle grated apples (about 3 large apples for each third of dough), making sure to spread evenly. Sprinkle as much sugar and cinnamon as desired on apples. Roll up by raising one end of cloth. Cut in lengths to fit square or rectangular pan (greased). Sprinkle top with a little sugar. Bake about 45 minutes at 375° (until lightly browned on top). Tastes better if served warm.

Ann Emery
Ithaca

SCRIPTURE CAKE

From: Cookbook of the Ladies Aid Society of the First M.E. Church, St. Louis, Mich., Gratiot County 1907.

1 cup butter	Judges 5:25
3½ cups flour	I Kings 4:22
2 tsp. baking powder	Amos 4:5
3 cup sugar	Jeremiah 6:20
2 cups raisins	I Samuel 30:12
2 cups tigs	Jeremiah 24:2
1 cup water	Numbers 21:5
6 eggs	Isaiah 10:14
1 tbsp. honey	Genesis 43:11
Pinch salt	Leviticus 2:13
Spices to taste	I Kings 10:10

Follow Solomon's advice for making a good boy and you will have a good cake.

Proverbs 23:14

Norma B. Curtis
Ithaca

BAKERS ICING [WHITE]

3 tbsp. flour
1 cup milk
½ cup butter or marg.
½ cup vegetable shortening
¼ tsp. salt
1 cup sugar
1 tsp. vanilla

Mix flour and milk until smooth. Cook slowly, stirring constantly until mixture thickens. Remove from heat and cool. Add butter and shortening and blend at low speed. Add salt. Beat at high speed until smooth and fluffy. Blend in sugar, beat at high speed until sugar crystals dissolve. Add vanilla, beat 1 minute at high speed.

This is not an overly sweet frosting. I have given this recipe dozens of times to friends.

Janet Kay Domke

MY DATE CAKE

Take one cup of chopped dates, put over them 1 tsp. soda and 1 cup boiling water. Cream together 1 cup white sugar, 1 tbsp. butter and 1 egg yolk. Add the dates, then 1½ cups flour, ½ cup nutmeats and last beaten white of the egg. Bake in moderate oven until done. Frost with a brown sugar frosting when cool.

Mrs. Ethel M. Schaub
Ithaca

DUTCH MOLASSES CAKE

½ cup sugar
½ cup lard or Crisco
½ cup light Brer Rabbit molasses
1 egg
1½ cups flour
½ tsp. cinnamon
¼ tsp. salt

Mix 1 cup boiling water and 1 tsp. soda together into already mixed batter of other ingredients. Grease long cake pan lightly. Bake 350° 30 minutes. Batter is quite thin.

Mrs. Eileen Hannig
(Former teacher at Perrinton)
Lansing

THIRTY MINUTE CHOCOLAGE CAKE

Bring to boil:
2 sticks oleo
4 tbsp. cocoa
1 cup water
While hot, pour over
2 cups sugar
2 cups flour

Then add:
½ cup buttermilk
2 eggs (slightly beaten)
1 tsp. soda
Vanilla and cinnamon

Bake at 400° 15 minutes in a greased jelly roll pan. While baking, bring to a boil oleo, cocoa, and milk for frosting.

Frosting

1 stick oleo
4 tbsp. cocoa
5 tbsp. milk
Mix in
1 lb. powdered sugar and 1 cup nut meats
Mrs. William Emery
Wheeler

CHOCOLATE SHEET CAKE

Put in a bowl
2 cups sugar
2 cups flour (all-purpose)
Bring to a boil
1 stick oleo
½ cup salad oil
4 tbsp. cocoa
1 cup water
Stir into flour mixture

ADD:
2 eggs
1 tsp. soda
1 tsp. vanilla
½ cup buttermilk
Dash cinnamon

Frosting

Boil 4 tablespoon cocoa
1 stick oleo
6 tbsp. milk
Stir into 1 pound powdered sugar.
Add nuts (½ cup pecans suggested).
Frost while cake is warm.
Nancy Gott
Riverdale

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JELLY ROLL

- 1 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 3 eggs
- 1 cup sugar
- 1 tsp. vanilla
- 1/4 cup hot water
- 2 tbsp. powdered sugar

Sift together, flour, baking powder, and salt. Break eggs in large bowl and beat until lemon-colored. Gradually add sugar a tablespoonful at a time, beating constantly. Add vanilla. Reduce speed to slow. Add dry ingredients to egg mixture, beating only until blended. Add hot water all at once and beat to a smooth batter. Spread in greased wax-paper-lined 15x10 inch jelly roll pan. Bake at 375° for 12 to 14 minutes. Loosen cake carefully from sides of pan. Sift powdered sugar over cake, cover with towel and turn out immediately. Remove wax paper. Trim crisp edge of cake with sharp knife. Beginning at narrow end, roll cake and towel together. Cool on rack. Unroll and fill with favorite jam or jelly. Reroll and sprinkle with powdered sugar.

Mrs. Patricia Cumberworth
Perrinton

TO FLAME A FRUIT CAKE

Maybe Grandmother didn't flame her fruit cake in this manner - but - in 1975 -

Try to obtain a round style cake with a hollow center or - dig out a cavity in the cake, to hold a custard cup. If possible, warm the whole cake in a pan over boiling water. Place custard cup in hollow. Use 80 proof rum. Pour warmed rum into custard cup. Bring cake to table and set rum afire. A darkened dining room is more effective. Dip the flaming rum over each piece of cake as it is cut and served.

Mrs. Maurice Doan
Perrinton

DARK FRUIT CAKE

- 1 cup raisins
- 1 cup mixed candied fruit
- 1 cup broken walnut meats
- 2 1/2 cups flour
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. each nutmeg, cinnamon, allspice and cloves
- 1/2 cup butter
- 1 cup sugar
- 1 egg
- 1/2 cup applesauce
- 1/4 cup molasses

More candied fruits and nuts if desired. The heat can be as high as you want.

Miss Eileen Carll
Riverdale

RHUBARB CAKE

- 1 cup sugar
- 1 stick of oleo or butter
- 1 egg
- Cream together.
- Add and blend in
- 1 cup stewed rhubarb
- Then mix in
- 2 cups flour
- 2 tsp. soda
- 1 cup mincemeat
- 1 tsp. cinnamon
- 1/2 tsp. salt

Bake 350° for 1/2 hour.
Elaine Maxwell

CREAM CHEESE ICING

- 3/4 lb. confectioners' sugar
- 6 oz. pkg. cream cheese, softened
- 1/2 cup margarine, softened
- 1/2 tsp. vanilla
- 1/2 tsp. lemon extract
- Beat sugar, cream cheese and margarine together until smooth and creamy. Mix in flavorings.

Cathleen Parling Lucas
Alma

BANANA SPICE CAKE

- 2 3/4 cup sifted flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- 1/4 tsp. cloves
- 1 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 1/2 cup shortening
- 1 1/2 cup sugar
- 2 eggs (well beaten)
- 1 1/2 cup mashed bananas (4 or 5)
- 2 tsp. vanilla

Sift flour, baking powder, soda, salt and spice together 3 times. Cream shortening with sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and bananas alternately in small amounts beating well after each addition. Stir in vanilla. Pour into greased pans and bake in moderate oven 350° 35 minutes. Makes two 8 in. layers.

Whip cream frosting

Cook till thick stirring all the time 1 1/2 cup milk, 2 tablespoon cornstarch. Remove from heat. In bowl add 1 stick oleo, 1/2 cup lard, 1 1/2 cup sugar, 1 teaspoon vanilla. Beat. Add cornstarch, 1 tablespoon at a time. Beat high speed. "After on cake keep in ref."

Nellie LaLonde
Otisville, Mich.

BANANA CAKE

- 1 cup shortening
- 1 3/4 cup sugar
- 3 small eggs
- 1 1/2 cups mashed bananas
- 6 tbsp. sour milk
- 3 cups flour sifted
- 1 tsp. soda
- 3/4 tsp. salt
- Vanilla
- 1 cup chopped nuts
- Bake in 9 x 13 pan 350°.

Mrs. Orill Dilsworth
Ithaca



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AUNT SARAH'S DARK MOLASSES RAISIN CAKE

BATTER:

- 1 1/4 cup sifted flour
- 1/2 cup sugar
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1 egg yolk, beaten
- 1/2 cup dark molasses
- 3 tbsp. melted shortening
- 3/4 cup water

Bake in 9" square pan, or 2 8" layer pans, in 350° oven for 35-40 minutes. When cool top with (or use as filling too):

- 1 cup chopped raisins
- 1 cup sugar
- 4 tbsp. water

Cook together until mixture threads or hairs when dropped from spoon. Cool slightly and stir in: 1 unbeaten egg white.

Mary Atkinson
Ithaca

SOUR CREAM SPICE CAKE

- 1 cup thick sour cream
- 3/8 tsp. soda
- 1 cup sugar
- 2 eggs
- 1/2 tsp. salt
- 2 cups flour
- 3 tsp. baking powder
- 1/4 tsp. cloves
- 1 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 cup nutmeats, if desired

Stir the soda into the cream until it foams, then add the sugar and beat well. Beat the eggs until light and add to the first mixture. Mix and sift the remaining dry ingredients and add them to the first mixture gradually, stirring and beating until the batter is smooth. This may be baked as a sheet or in individual cakes.

Bake at 350° for 30-40 minutes.

Mrs. Stanley Rasmer

Bay City

Grandmother of Herald staff writer
Patrice Hornak

CHRISTMAS FRUITCAKE

- 1 cup shortening
 - 2 cups sugar
 - 1/2 lb. raisins (dark)
 - 1/2 lbs. raisins (white)
 - 1 lb. dates
 - 1/2 cup red cherries
 - 1/4 cup green cherries
 - 3 cups cold water
 - 1 tsp. cinnamon
 - 1 tsp. cloves
- Bring to boil and simmer 10 minutes. Cool to lukewarm and add
- 4 cups flour
 - 1 tsp. soda
 - 1 cup nut meats, chopped
- Makes four medium loaves. Bake 325°, one hour or until done.
- Mrs. William Emery
Wheeler

MOLASSES CAKE

- 1 egg
 - 1 cup sugar
 - 1/2 cup molasses
 - 3 tbsp. of lard
 - 2 tsp. of cloves
 - 1 cup hot water
 - 1 tsp. of soda
 - 2 cups of flour
- Beverly Childs
Shepherd, Mich.

CARROT CAKE

- 2 cups sifted all-purpose flour
- 2 cups sugar
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 1/8 tsp. salt
- 1-1/2 cups salad oil
- 4 eggs
- 2 cups grated carrot

Sift flour, sugar and spices into a large bowl and mix in oil. Add eggs, one at a time, beating well after each addition. Stir in carrots (batter will be thick). Pour batter into a greased and floured 13x9x2 baking pan. Bake at 350° for 45 minutes.

Cathleen Parling Lucas
Alma

OATMEAL CAKE SUPREME

- 1 1/2 cup boiling water
 - 1 cup quick oatmeal, uncooked
 - 1/2 cup (or 1 cube) oleo or butter
 - 1 cup brown sugar
 - 1 cup sugar
 - 2 eggs
 - 1 tsp. vanilla
 - 1 1/2 cup of flour
 - 1 tsp. soda
 - 1 tsp. cinnamon
 - 1/4 tsp. nutmeg
- Chopped nuts and raisins may be added if desired

Pour water over oatmeal and let stand approximately 20 minutes. Cream oleo and both sugars together. Add eggs, milk, and oatmeal. Mix well. Mix dry ingredients and add to above mixture.

Pour into 9" by 13" greased pan. Bake in oven at 350° for 30-40 minutes. When done, immediately spread with following topping.

Oatmeal cake topping

- Mix:
- 4 tbsp. melted butter (or oleo)
 - 1 cup brown sugar
 - 1/2 cup cream (or milk)
 - 1 cup coconut (heaping)
 - 1 cup chopped nuts

Stir and spread on hot cake. Broil about 5 minutes. Watch it closely, as it browns rapidly.

Red and green marschino cherries can be added for a decorative holiday cake.

Mrs. Helen Peterson
Northridge, Calif.

WAR CAKE

- 1 cup raisins
- 1 cup sugar
- 1 tbsp. shortening
- 1 tsp. each ginger & cinnamon
- 1 1/4 cups water

Cook all together 5 minutes and allow to cool. Add 1 tsp. each soda and baking powder. Add flour to right consistency.

Mrs. Ruby Wyman
St. Johns

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WAR CAKE

It was originally called eggless, butterless and milkless cake but is very good.

Place in saucepan and boil ten minutes:

- 2 cups cold water
- 2 cups white sugar
- 1 lbs. seedless raisins
- 2 tbsp. shortening.

Remove from stove and cool.

Add rest of ingredients:

- 3 cups flour
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1 tsp. alspice
- 1 tsp. soda dissolved in a little hot water first.

Mix all together and bake in loaf pan which has been greased and floured. Oven temperature 350° for 1 hour or until done when tested.

Florence Parsons

St. Louis

RAW APPLE CAKE

- 2 cups sugar
- 1 cup butter
- 3 cups sifted flour
- 2 tsp. cinnamon
- 2 tsp. baking soda
- 1 cup raisins
- 1 cup walnuts
- 4 beaten eggs
- 1 cup cold coffee
- 1 tsp. cloves
- 1 tsp. nutmeg
- 1/2 tsp. salt

- 3 cups raw apple sliced

Cream butter and sugar, add eggs and mix. Sift all dry ingredients add alternately with coffee. Add apples, raisins and nuts. Bake 1 hour 350° oven in greased 13x9 pan.

Topping

- 2 tbsp. melted butter
- 3 tbsp. cream
- 1/2 cup brown sugar
- 1/2 cup coconut

Mix and spread on cake while warm.

Brown under oven broiler till bubbly.

Dorothy Martinka

Ashley

"HOMEMADE FLAKY PIE CRUST"

- 6 cups flour
- 1 lbs. lard (2 cups)
- 1 tbsp. salt

Beat 1 egg in a one-cup measuring cup with a fork. Finish filling cup with cold water, then mix egg and water and 1 tbsp. vinegar well. Blend salt with flour and cut in lard, (real lard makes a delicious flaky crust); then add to above mixture and roll out crusts. This is a large recipe and makes 3 double crusts or 6 single ones. You can always freeze the extra and use at another time.

Mrs. Richard L. Herald

Ithaca

HONEY PUMPKIN PIE

- 1 1/2 cups cooked pumpkin
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/4 tsp. each cloves, allspice, ginger and nutmeg
- 3 eggs beaten
- 3/4 cup honey
- 1 1/2 cups rich milk
- 1 tsp. vanilla

Pour into unbaked 9-inch crust. Bake at 400° for 30 minutes, then at 350° for 30 minutes.

Mrs. Louis Dziurka

Wheeler

OATMEAL PIE

- 3/4 cup sugar
- 3/4 cup lt. or dark corn syrup
- 3/4 cup rolled oats, uncooked
- 1/2 cup coconut
- 1/2 cup melted butter
- 2 eggs, well beaten
- 1 tsp. vanilla

Mix all ingredients together. Put in unbaked pie shell. Bake for 45 to 50 minutes at 350°. This pie may not take the full time. Remove when it is browned well. This pie is better the next day.

Mrs. Leo Smith

Sumner

APPLE PIE

- 6 cups sliced and pared apples
- Mix with

- 2 tbsp. flour
- 1 cup sugar
- 1 tsp. cinnamon
- Dash nutmeg

- 2 tbsp. butter cut on top

Fill in pie crust. Bake 400° 50-60 minutes.

NO NAME

FOR SINGLE CRUST LEFT

About 4-6 cups sliced and pared apples

- 3/4 cup sugar
- 1 tsp. cinnamon
- Dash nutmeg
- Put in crust.

OVER TOP

- 3/4 cup flour
- 1/3 sugar
- cut in 6 tbsp. butter until forms balls.
- Sprinkle over top. Bake 40-50 minutes 400°.

NO NAME

BUTTERMILK APPLE PIE

- 1 unbaked pie crust
 - 1 egg
 - 1 cup sugar
 - 1 cup buttermilk
 - 2 tbsp. flour
 - Pinch of salt
 - 1/2 tsp. vanilla
 - 1 lb. apple slices, fresh or canned
- Beat egg lightly. Add sugar, buttermilk, flour, salt and vanilla. Mix well. Toss apples into mixture. Turn into unbaked crust and bake in preheated 375° oven for 30 minutes or until apples are tender. Remove from oven and sprinkle with topping.

Crumbs for Topping

- 1/2 cup light brown sugar
- 1/3 cup flour
- 1/4 cup butter

Mix together and sprinkle on pie.

Sue Gott

Elwell



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"FROM SCRATCH" PUMPKIN PIE

- 1½ cups mashed cooked pumpkin
- ¾ cup sugar
- ½ tsp. salt
- 1¼ tsp. cinnamon
- ½ tsp. ginger
- ½ tsp. nutmeg
- ½ tsp. cloves
- 3 slightly beaten eggs
- ¾ cup milk
- 1 6-oz. can evaporated milk
- 1 9-inch pie crust

Thoroughly combine the pumpkin, sugar, salt, and spices. Blend in eggs, milk, and evaporated milk. Pour into unbaked pastry shell (have edges crimped high-filling is generous). Bake in hot oven (400°) 50 minutes, or until knife inserted halfway between center and outside comes out clean. Cool. Serve with whipped topping or ice cream.

To use own pumpkin for pie, peel and core small sugar pumpkin and cook on top of stove until pumpkin is mushy. This takes about 1 to 1½ hours. It also makes a beautiful pie. I dump all ingredients into a blender and whip it up. It comes out smooth and creamy.

Mrs. Richard Herald
Ithaca

DIXIE PECAN PIE

- 3 eggs
- 2 tbsp. sugar
- 2 tbsp. flour
- 2 cups dark Karo syrup
- 1 tsp. vanilla extract
- ¼ tsp. salt
- 1 cup pecan meats

Beat the eggs until light. Mix the sugar and flour. Add to the eggs and beat well. Add Karo syrup, vanilla, salt, and pecans. Pour into uncooked pie shell and bake at 425° for 10 minutes; reduce heat to 325° and finish baking about 45 minutes.

Mrs. James MacLennan
Bannister

ICE CREAM PIE

- 1 pt. strawberry ice cream
- ½ cup heavy cream
- 1 tbsp. 10-X sugar
- 1 pkg. strawberry jello
- 12 graham crackers
- 1 tbsp. sugar
- ¼ cup (1/8 lb.) butter
- 1 cup hot water

Melt butter, crush graham crackers. Mix crackers and sugar in bowl. Add butter to crackers, mix well. Line bottom and sides of 8" pie pan.

Add hot water to Jello, dissolve, add pint ice cream, stir till melted, let stand 5 minutes. Beat ice cream and Jello till light and fluffy (5 minutes). Pour mixture into pie pan. Cover with foil and put in refrigerator for 4 hours. Just before serving beat ½ cup heavy cream and 1 tbsp. 10-X sugar till stiff. Put dab on pie. Serves 8 people.

Mrs. Lynda Bear
Ithaca

GREAT GRANDMOTHER SMITH'S STEWART PIE [makes 2 pies]

- 2 cups brown sugar
- 4 eggs
- ½ cup butter, melted
- ¾ cup milk

Beat egg yolks light - add sugar, butter, milk. Beat together.

Beat egg whites until stiff and fold in well.

Bake in unbaked crusts - slowly. 350° about 45 min.

Jean Brown
Ithaca

'CUSTARD PIE

- 4 eggs
- 4 tbsp. flour
- 4 tbsp. sugar
- Pinch of salt
- Pinch of nutmeg or a drop of vanilla
- 2 cups milk (heat)

Stir all together, add milk. Put in oven and bake until done. Bake 350°.

Mrs. Kenneth Kienitz
Ithaca

BUTTERSCOTCH PIE

- 2 eggs (separated)
- 1 cup dark brown sugar
- 1 tbsp. butter
- 2 tbsp. flour
- 2 cups milk

Cook in heavy pan stirring constantly or in a double boiler.

Meringue

- 2 egg whites
- dash salt

- 4 tbsp. sugar

Beat whites slightly, until foamy, then add sugar.

Mrs. William Emery
Wheeler

FRUIT PUDDING

- ½ cup melted butter
- 1 cup sugar
- 3 egg yolks
- 1 pkg. lemon Jello
- 1¾ cup boiling water
- 1½ cup nut meats
- 1 can crushed pineapple, drained
- ½ lb. vanilla wafers, rolled fine

Cream butter and sugar together, add beaten egg yolks and blend well. Dissolve Jello in boiling water and cool. Pour over the mixture and stir to mix thoroughly. Then add nuts and pineapple. Pour into 9x13 pan. Chill.

When mixture begins to thicken top with vanilla crumbs and let stand 24 hours in refrigerator.

Serve with whipped cream and cherries.

Nilah Cumming
Ithaca

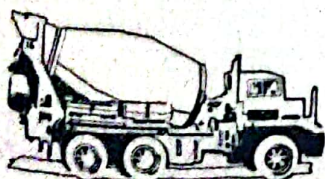
CORN PUDDING

Grate the corn from a dozen ears. Season with salt, pepper and a little sugar. Add the yolks of four eggs, two ounces of butter and one quart of new milk. Bake in a slow oven. When done, beat the whites of the eggs, pour over the top and brown.

Joyce Beard
Ithaca

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ENGLISH PLUM PUDDING

From the year 1798

This recipe appeared in the "Eatables and Drinkables" cookbook published by the First Presbyterian Mite Society of Ithaca in December of 1894.

"One pound of beef's suet shredded and chopped fine, one pound of best raisins cut in halves and seeded, one pound of currants carefully washed and dried, half a pound of citron cut fine, four tablespoons of brown sugar rolled fine, two large handfuls of grated stale bread, three tablespoonfuls of flour, one beaten nutmeg, a teaspoonful each of powdered mace and cinnamon, four large tablespoons cream, nine eggs, one gill each of brandy and wine, the grated rind and juice of a lemon.

"Mix all the dry ingredients together. Whip the eggs until light; add the cream, brandy, wine and lemon and pour this over the dry mixture; stir all well together. This quantity will make three very good-sized puddings. They should be tied in thick cotton cloths which must be first dipped in boiling water and well floured. In tying, leave room for the pudding to swell. To be eaten hot with brandy sauce. There are no directions for boiling water, and boiled continuously for six hours the day they are made, and at least two hours when wanted for use. These puddings will keep for two or three months. The juice of two or three oranges may be used in place of the liquor.

Mrs. J. E. Long

CORNSTARCH PUDDING

Half box of cornstarch

3 eggs

1 cup sugar

Pinch of salt

1 tbsp. vanilla

2 cups milk

Boiling hot water.

You can eat it when it is hot or cold.

Miss Eileen Carll

Riverdale

OLD FASHIONED RICE PUDDING

2 eggs

2 cups milk

1½ cups cooked rice (cold)

1 cup raisins

½ cup sugar

1/8 tsp. salt

1 tsp. vanilla

Preheat oven to 350°. Beat eggs until light, add to milk and rice. Add other ingredients lightly, place in 2 quart buttered casserole or baking dish. Bake uncovered in shallow pan of water for 1 hour. Serves 6.

Mrs. Louis Dziurka
Wheeler

DATE PUDDING

CREAM:

1 cup white sugar

¼ cup butter

ADD:

1 tbsp. flour

1 tsp. baking powder

3 eggs - well beaten

1 cup sweet milk

1 cup chopped nuts

1 cup dates (mix with 1 tbsp. flour)

1 tsp. vanilla

Bake very slowly 45 minutes at 325°.

Mary McFellin Battle

STEAMED CRANBERRY PUDDING

1½ cups cranberries

¾ cups boiling water

¾ cups sugar

1½ cups flour

2 tsp. baking powder

½ tsp. soda

½ cup sorghum

½ cup boiling water

Cook cranberries in water and sugar till thick and cool. Sift flour, baking powder, salt and soda together, add 1 cup sauce ½ cup water to sorghum or molasses.

Combine with flour mixture, blend thoroughly. Pour into greased mold and cover and steam 2 hours. Serve butterscotch sauce.

Mrs. Orill Disworth
Ithaca

BUTTERSCOTCH SAUCE

6 tbsp. melted butter or oleo

¼ cup sugar

½ cup brown sugar

Pinch of salt

¾ cup cream

Combine ingredients, boil 5 min.

Serve hot on cranberry pudding.

Mrs. Orill Disworth

Ithaca

STEAMED PUDDING

This family favorite has been handed down for at least four generations.

2½ cups flour

1 tsp. soda

1 tsp. cinnamon

¼ nutmeg

1 cup ground suet

1 cup raisins

1 cup milk

1 cup molasses

Dash of salt

Mix together and steam 3 hours. Serve warm with whipped cream or sauce.

Mrs. Harold McJilton
St. Louis

GRANDMA BENT'S RICE PUDDING

¾ cup washed rice

1 cup sugar

½ tsp. salt

1 tsp. cinnamon

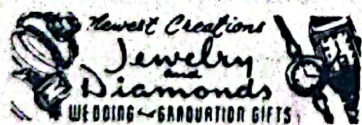
Butter - size of walnut

Combine with 2 quarts of milk

Bake at 325° about 2 hours. Stir several times during first hour.

Add raisins during last half hour of baking.

Jean Brown
Ithaca



MICHAEL JEWELRY

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GRANDMA'S CHRISTMAS PUDDING

(This recipe is over 100 years old)

2 or more cups of flour to make a stiff dough to mound

1 cup raising

1 cup currants

1 cup ground suet

1 cup sweet milk

1 cup brown sugar (well packed)

$\frac{1}{2}$ cup dark molasses

$\frac{1}{2}$ cup mixed candied fruit

2 tsp. salt

1 tsp. soda (dissolved in milk)

$\frac{1}{2}$ tsp. nutmeg

1 tsp. cinnamon

Combine all the ingredients and enough flour (the 2 cups or more) just to make a stiff batter dough. Wrap in cheesecloth and put in steamer. Steam for 3 hours. This is made into a mound before wrapping into cheesecloth to steam. Do not make the mound too big as it steams better.

Mrs. Lydia Collins
Detroit

LEMON SAUCE FOR PUDDING

1 tbsp. cornstarch

$\frac{1}{2}$ tbsp. sugar and few grains salt

1 cup water

2 tbsp. lemon juice

Rind of 1 lemon

1 egg yolk

1 tbsp. butter

Mix sugar, salt, cornstarch, and water together in pan, heat to boiling point and cook until it is clear and thickened, stirring constantly to keep from burning. Add lemon juice and rind. Pour all of this over beaten egg, cook for another minute, then add butter. This makes $1\frac{1}{2}$ cups of sauce.

This is an old English recipe given to my grandmother by someone she worked for many years ago. She has been dead 58 years. This is very good.

I was born and raised in Ithaca so this book has sentimental value to me.

Mrs. Lydia Collins
Detroit

MOLASSES PUMPKIN BREAD

$\frac{1}{2}$ cup shortening (Crisco or Spry)

1 cup white sugar

2 eggs

$\frac{1}{2}$ cup molasses

1 cup mashed pumpkin

2 cups all-purpose flour

2 tsp. pumpkin pie spice

1 tsp. soda

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. baking soda

1 cup coarsley chopped walnuts (I have used raisins instead)

Preheat oven 350°. Cream shortening and stir in sugar and eggs. Add molasses and pumpkin. Blend in remaining ingredients. Pour into 9x5x3 greased loaf tin. Bake about 1 hour or until knife inserted in center comes out clean. I use three small tins or double recipe and use several small aluminum tins. The dime store kind, this freezes real good. Moist and chewy.

Mrs. Leo Hagenbaugh
Middleton

ZUCCHINI BREAD

3 eggs

$\frac{3}{4}$ cup oil

2 cups sugar

Beat together.

2 cups peeled grated zucchini

3 tsp. vanilla

3 cups flour

1 tsp. salt

1 tsp. soda

$\frac{1}{4}$ tsp. baking powder

1 tsp. cinnamon

$\frac{3}{4}$ tsp. ginger

1 tsp. clove

$\frac{1}{2}$ to $\frac{3}{4}$ cups nut meats

Mix all together and bake 1 hour in greased loaf pans 350°. Makes 3 small pans or 2 regular.

The original calls for 1 cup oil - I used only $\frac{3}{4}$ cup and made up real good. I also used only $\frac{3}{4}$ teaspoon ginger as don't like too much to make it taste spice bitter.

Mrs. Iona Humm
Breckenridge

PERFECT WHITE BREAD

Easy to handle; 2 loaf recipe.

1 pkg. active yeast or 1 cake compressed yeast

$\frac{1}{4}$ cup water

2 cups of milk scalded

2 tbsp. sugar

2 tsp. salt

1 tbsp. shortening

6-6 $\frac{1}{2}$ cups of sifted enriched flour.

Soften active dry yeast in warm water (110°) or compressed yeast in lukewarm water (85°). Combine hot milk, the sugar, salt and shortening, cool to lukewarm.

Stir in 2 cups of flour, beat well, add the softened yeast, mix, add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface, knead till smooth and let stand 8 to 10 minutes. Shape in a ball. Place in lightly greased bowl, turning once to greased surface, (cover) let rise in warm place till double (about 1 $\frac{1}{2}$ hours) punch down, let rise again till double, about 45 minutes. Cut in 2 portions, shape each into smooth ball, cover and let rise 10 minutes, shape into loaves. Place in 2 greased 8 $\frac{1}{2}$ x4 $\frac{1}{2}$ x2 $\frac{1}{2}$ inch loaf pans. Let rise till double about one hour. Bake in hot oven 400° 35 minutes or till done. Peek in oven after 15 minutes if tops are browning to fast cover loaves with foil.

Eva Umbenhour
Alma

NEVER FAIL DUMPLIN'S

1 egg

1 $\frac{1}{2}$ cup flour

1 tsp. salt

$\frac{1}{2}$ cup milk

1 heap. tsp. baking powder

1 tbsp. melted butter

Mix together. Place small balls on top of boiling stew, cover, cook 12 minutes.

Norma B. Curtis
Ithaca

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APPLE DUMPLINGS [Baked]

8 tbsp. flour
½ tsp. baking powder
½ tsp. salt
1 tbsp. lard or other shortening
Mix lightly.

ADD:

4 tbsp. ice water
½ apple peeled and cut in small pieces for each dumpling, nutmeg to taste, bits of butter, one teaspoon sugar.

Roll out dough and cut in squares large enough to cover apples you desire in each dumpling - about 1 small apple cored and peeled. Put sugar and nutmeg and butter on top of each apple and then seal dough. Bake in oven 375° 40 or 50 minutes or until apples are tender. Use any kind of hot sweet sauce over them or scoop of ice cream.

Mrs. Eva Muneio of Mt. Clemens.
Grandmother of Herald staff writer Patrice Hornak.

BUTTERHORNS

1 pkg. dry yeast
¼ cup warm water
¾ cup scalded milk
½ cup shortening
2 tsp. salt
3 beaten eggs - room temperature
4½ to 4¾ cups flour
½ cup sugar

Soften yeast in water. Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add 1 cup flour, mix thoroughly. Add yeast and eggs. Stir in remaining flour. Knead 5-8 minutes.

Place in greased bowl, cover. Let rise once. Divide dough into thirds. Roll each into a circle ¼" thick. Cut as a pie into 12 pieces each. Brush with melted butter. Roll each piece, starting at wide end. Place on greased baking sheets. Cover. Let rise for 1 hour. Bake 400° 10-12 minutes.

Brenda Huntoon Delbridge
New Lothrop

BARLEY BREAD

4 cups barley flour
6 tsp. baking powder
1 tsp. salt
4 tbsp. sugar
1 cup seedless raisins
1½ cup milk
1 egg
1 tsp. melted fat

Mix and sift dry ingredients. Add raisins. Add slightly beaten egg, milk and fat to dry ingredient mixture. Mix well and put into a greased bread pan. Oil the top and let stand 20 minutes. Bake nearly an hour in rather slow oven.

Joyce Beard
Ithaca

NEW ORLEANS DONUTS

2 cups flour
1 tsp. salt
1 tsp. baking powder
2 tbsp. shortening
2 eggs
½ cup hot water
½ cup sugar
1 tsp. yeast in ¼ cup warm water
Cut shortening into first ingredients. Beat eggs, add sugar and water, beat well.

Let rise overnight (or less).
Roll out thin on floured board. (Dough will not be as stiff as usual so a spatula comes in handy for putting into fat.)

Cut into 2 inch squares and fry in deep fat.

Shake in sugar-cinnamon mixture; eat hot.

Our whole family enjoyed these and kept encouraging me while I experimented with this and that. On Christmas morning, this has been our special treat ever since the 1959 trip. The French name for them is "BEIGNETS" pronounced bee-neya.
Sheila Potter

WHITE BREAD

2 cups milk (scalded)
1½ sticks margarine
¾ cup sugar
2½ tsp. salt
4 pkgs. yeast
6 cups warm water
24 cups flour (approximately)

Add margarine, sugar and salt to scalded milk. Let cool to lukewarm. Dissolve yeast in warm water. Pour in milk mixture. Add 12 cups of flour and mix thoroughly. Add rest of flour and knead 8 minutes. Divide dough into three parts and put in greased bowls. Cover with towel and let rise until doubled in bulk. Punch dough down and let rest 10 minutes. Roll dough out into six loaves (jelly roll fashion) and cover. Let rise until double in bulk and bake in 350° oven one hour or until brown.

Mrs. Louis Dziurka
Wheeler

PUMPKIN BREAD

12 cups sugar
1½ cups pumpkin
3 eggs
1½ tsp. vanilla
1-1/8 cups Mazola oil
2¼ cups sifted flour
1½ tsp. each of soda, salt, cinnamon and baking powder
Nutmeats may be added.

Bake 1 hour at 350°.

Marie Pearson
Ithaca

HONEY FUDGE

(Howard Potter's Own)

½ cup honey
2 oz. chocolate
Nutmeats
2¼ cups white sugar
1 cup water
Dash of salt

Boil on low heat as honey scorches easily. Use a candy thermometer and bring to 242°. Let it cool for 15 or 20 minutes. Beat until beginning to lose its gloss--an extra long procedure. (For best results use a heavy saucepan and stir occasionally). Sheila Potter

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OLD FASHIONED CARAMEL CREAMS

(This recipe is over 50 years old)

- 1 cup Karo syrup (dark)
- 3 cups thin cream
- 2 cups sugar (white)

Put sugar, syrup and 1 cup cream in saucepan, boil to soft ball stage, stirring constantly, to prevent burning, but do not beat.

At soft ball stage add a second cup of cream, and cook again until soft ball stage is formed when tried in cold water.

Then add the third cup of cream, cook until a firm ball is made, when dropped in cold water.

Add 1 cup nuts or cocoanut, and pour into wrap if desired. Delicious!

Mrs. Johanna Litwiller
Perrinton

CHERRY DIVINITY

- 3 cups sugar
- $\frac{3}{4}$ cup light corn syrup
- $\frac{3}{4}$ cup water
- 2 egg whites
- $3\frac{1}{2}$ tbsp. $\frac{1}{2}$ pkg. of cherry flavored gelatin
- $\frac{1}{2}$ cup of nuts or candied fruit

Combine sugar, corn syrup and water in saucepan. Bring to boil over slow heat stirring to dissolve sugar. Continue boiling stirring occasionally until small amount of syrup forms hard ball in cold water. Meanwhile beat egg whites until stiff but not dry. Then add gelatin 1 tablespoon at a time. Continue beating until mixture will stand in stiff peaks. When syrup has reached hard-ball stage, pour in a fine stream over egg white mixture, beating constantly. Continue beating until mixture will hold its shape and loses its gloss.

Add nutmeats and quickly pour in greased 9 x 9 in. square pan or drop by teaspoons on waxed paper. Makes about 3 dozen pieces. If candy is too stiff add few drops of hot water.

Mrs. Maynard Litwiller
Ithaca

CREAM SODA WITHOUT THE FOUNTAIN

Coffee-sugar, four pounds; three pints of water, three nutmegs, grated, the whites of ten eggs, well-beaten, gum arabic, one ounce; twenty drops of oil of lemon, or extract equal to that amount. By using oils of other fruits, you can make as many flavors from this as you desire. Mix all, and place over a gentle fire, and stir well about thirty minutes; remove from the fire and strain, and divide into two parts; into one-half put eight ounces of bicarbonate of soda, into the other half put six ounces of tartaric acid. Shake well, and when cold they are ready for use by pouring three or four spoonfuls from both parts into separate glasses, each one-third full of water. Stir each and pour together, and you have a nice glass of cream soda which you can drink at your leisure, as the gum and eggs hold the gas.

Joyce Beard
Ithaca

PENOCCHA (1934 Detroit Times)

- 1 cup brown sugar
- 1 cup white sugar
- $\frac{1}{2}$ cup milk
- 1 tsp. butter
- $\frac{1}{4}$ tsp. salt
- 1 tsp. vanilla
- 1 cup of ground shelled peanuts

Boil all the ingredients except the nuts, in a heavy saucepan until a drop forms a soft ball in cold water.

Remove from the flame. Add the nuts and beat the mixture until thick and creamy.

Pour into greased pan and allow to harden.

Break into pieces.
Lucille Dilworth
Ithaca

NATURE CEREAL

- 1 sm. box of old-fashioned oatmeal
- 1 cup wheat germ
- 1 tsp. salt
- 3 cups unsweetened coconut
- $2\frac{1}{2}$ oz. pkg. almonds -- broken
- $\frac{1}{2}$ tsp. cinnamon

Mix in large bowl.

Mix together:

- $\frac{1}{2}$ cup brown sugar
- 1 cup water
- $\frac{2}{3}$ cup veg. oil
- $\frac{1}{2}$ honey

Pour this over the dry mixture; spread in two shallow pans (aluminum works best). Bake $2\frac{1}{2}$ hours at 250° , stirring every 15 min. Store in airtight canister.

Sheila Potter

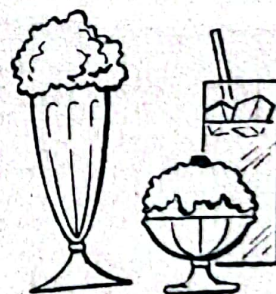
EASY POPCORN BALLS

- Pop $\frac{1}{2}$ cup popcorn
- $\frac{1}{2}$ cup corn syrup
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ tsp. salt

Few drops cake coloring.

Place the corn syrup, sugar, and salt in a saucepan and cook over medium heat until the sugar is dissolved. Add the cake coloring and flavoring you desire. Pour over the popcorn mixing thoroughly until all the corn is coated. Use butter or cold water on the hands and shape into 12 balls.

Mrs. Leo Smith
Sumner



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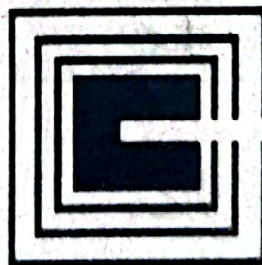
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Chapter II

That which is caught

This recipe appeared in a cookbook entitled "Eatables and Drinkables" published by the First Presbyterian Mite Society of Ithaca in December of 1894.

CHICKEN PIE

One fair sized chicken, boiled tender, remove large bones and divide the large pieces of meat. Thicken gravy with flour, add two well beaten eggs, season with salt and pepper. Have an abundance of gravy. Line pan with good baking powder crust. Put in your chicken as prepared and cover with a top crust. Roll crust thin.

Mrs. Jothan Allen

[AMERICA'S RECIPES]

TURKEY

ROAST TURKEY WITH BREAD STUFFING

Rub inside and outside of 12-14 lb. turkey with salt and pepper. Stuff neck and body cavities truss. Rub with vegetable shortening. Place in roasting pan, cover loosely with foil for first 2 hours. Roast at 325° F. until legs move freely in joint. (About 4½ hours).

Baste occasionally with pan drippings.

For stuffing:

Melt ½ lb. of butter and brown one cup each chopped celery and onions, one tsp. salt.

¾ tsp. of pepper. 3 tsp. of poultry seasoning.

10 cups of cubed day old white bread, one cup broth.

One cup of cooked chopped giblets may be added.

Garnish meat with orange cups filled with cranberry relish.

Eva Ambenhour

Alma

CHICKEN, BAKED IN WINE

- 6 chicken breasts
- 1 stick margarine
- 4 tbsp. Soya sauce
- 1 cup white wine
- Salt - pepper
- 1 No. 3 can mushrooms (optional)

Place chicken in baking dish. Pour over melted margarine, Soya sauce, wine, salt and pepper (and mushrooms). Bake one and one quarter hours at 350°, covered. Sprinkle with paprika, serve.

Mrs. Maurice Doan
Perrinton

BEST-EVER MEATLOAF

(8 servings)

- 1½ lb. ground beef
- ¾ cup quick cooking oats (uncooked)
- 2 eggs beaten
- ¼ cup chopped onion
- 2 tsp. salt
- ¼ tsp. pepper
- 1 cup tomato juice

Combine all ingredients; pack in loaf pan. Bake in 350° oven 1 hour. Let cool 5 minutes.

Mrs. Lynda L. Bear
Ithaca

TONGUE

Wash the tongue and put it on to cook. Cook until tender.

Put salt and pepper, garlic.

And when it is cooked you have to peel the tongue.

Grind it, put pickles and onions and pickle juice or salad dressing and mustard to spread.

Use for sandwiches.

Earnestine Hill
St. Louis

HAMBURG CASSEROLE

- 1 lb. hamburger
- 1 med. onion
- Garlic salt and pepper
- 1 can mushroom soup
- 1 can milk
- (Cook) 1 batch homemade noodles (Can substitute others)
- 4 slices American cheese

Brown hamburger and onion, adding garlic salt and pepper to taste. Add mushroom soup rinsing out can with milk. Continue to simmer slowly while cooking noodles. Add noodles to meat mixture, then put in casserole dish. Place cheese slices on top.

Bake at 350° just until cheese melts.
Edith L. Beck
Ithaca

HAMBURGER & BEAN BAKE

- 2 tbsp. butter
 - 1 cup catsup
 - 2 tsp. vinegar
 - 1 lb. hamburger
 - 1 pkg. onion soup mix
 - ½ cup water
 - 2 tbsp. mustard
 - 2 - 1 lb. 4 oz. can pork and beans
- Heat butter in fry pan. Brown hamburger. Mix pork and beans, onion soup mix, catsup, water, vinegar, mustard and hamburger in baking dish. Bake at (400°) for 25 to 30 minutes.
- Mrs. Lois J. Wiles
Riverdale



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ACAPULCO CASSEROLE

- 1 lb. ground beef
- 1 cup chopped onions
- 1 cup chopped celery
- 1½ tbsp. Worchester sauce
- 1 tsp. chili powder
- 1 can kidney beans
- 1 can cream style corn
- 1 can (8 ozs.) tomato sauce
- 1 clove garlic; pressed (optional)
- 6 corn or flour tortilla's
- ½ cup shredded cheddar cheese

Season meat and brown in skillet. Drain, add remaining ingredients, excluding cheese and tortilla's. Cook 5 to 10 minutes, stirring occasionally. Put 1 layer of tortilla's on bottom of medium sized, round, casserole. Then proceed to pour half of cooked sauce mix (spreading evenly) and adding another layer of tortilla's, proceed to use remaining half of sauce mix, spreading evenly over second layer of tortilla's. (Depending on depth of casserole bowl, continue layering until mix is used.)

Top with shredded cheese. (Strips of cheese may also be used.)

Bake finished casserole in oven at 350° for ½ hour.

Serves 8-10.

Mrs. Helen (Divish) Peterson
Northridge, California

BERT'S DISH

- ½ lb. bulk sausage
- 1 chopped onion
- 1 chopped green pepper
- 1 cup chopped celery
- 2 cans cream of chicken soup
- 1 can mushrooms
- ½ cup raw rice
- ¼ lb. American cheese (cubed)

Brown sausage with onion. Mix all ingredients except cheese. Place cubes of cheese on top and steam in tightly covered pan for 1 hour in 350° oven.

Mrs. Bertha Spenilli
Anchorville
(Grandmother of Herald staff writer Patrice Hornak)

CHOP SUEY

- 1½ lbs. lean pork - cut into tiny cubes
- 2 cups celery
- 4 medium sized onions
- Scant ½ cup soy sauce
- 2 cups water
- 2 cans beans bean sprouts
- 2 small cans mushrooms

Brown meat in very little fat. Add celery and onions and cook together until celery and onions begin to look clear. Add soy sauce and water.

Simmer for 30 minutes. Add mushrooms and bean sprouts, including liquid. Simmer for another 15 minutes. Serve on rice.

Irene Keck
Ashley

FRENCH ONION SOUP

- 3 cups chopped onions
 - 3 tbsp. margarine
 - 1 tbsp. cooking oil
- Saute above items, then add the following
- 3 cans Campbells Beef Bouillion
 - 3 cans water
 - 1 tsp. salt
 - ¼ tsp. sugar
- Bring to a boil and simmer for 1 hour.
- Nilah Cumming
Ithaca

CHEESE FONDUE FOR SIX

- 4 slices, bread and butter, cut into cubes
 - 2 cups grated cheddar cheese
 - 1 tsp. salt
 - 1 tsp. dry mustard
 - 2 cups milk
 - 3 eggs
- Beat eggs, add milk, salt, mustard, cheese and bread cubes. Pour into casserole. Bake one hour, at 325°, or, until knife comes out clean. Serve immediately.

Mrs. Maurice Doan
Perrinton

MOLDED TUNA LOAF

- 3 7 oz. cans tuna
- 4 chopped hard boiled eggs
- 1¼ cups chopped stuffed olives
- 2 tbsp. minced onions
- 1 cup diced celery
- 3 envelopes unflavored gelatin
- ½ cup cold water
- 3 cups mayonnaise

Combine first five ingredients. Sprinkle gelatin on cold water in small bowl over hot water until gelatin is dissolves.

Stir into mayonnaise and then add to tuna mixture and blend well. Put into 9 x 13 pan and chill until firm.

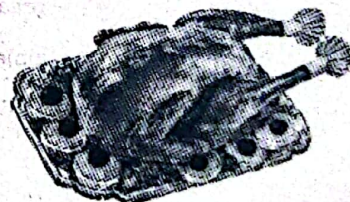
Serve on lettuce. Serves 16.
Nilah Cumming
Ithaca

FISH CASSEROLE

- 2 lb. perch fillets
- Flour
- Salt - pepper
- 2 cups rice
- 2 cans cream of mushroom soup

Roll fish in flour, salt and pepper - brown in skillet. Cook rice, place a layer of rice in bottom of buttered casserole or roasting pan. Place a layer of fish, more rice, then more fish - putting last layer of rice on top. Dilute mushroom soup with 2 cans water and pour over the above ingredients in baking dish. Place in oven and bake at 350° for about 30 min. or until fish are cooked through well. This recipe will serve 7 people.

Mrs. Rebecca Helman
Ithaca
(Not so old however it's my own original recipe.)



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BAKE CORN CASSEROLE

(350° 25-30 min.)

- 2 tbsp. butter
- 2 tbsp. flour
- 1 1/4 cups milk
- 1 tbsp. sugar
- 2 cups stewed corn
- Salt and pepper
- 2 well-beaten eggs

Melt butter, add flour. Blend well, add milk and bring to boil. Add corn and sugar. Season to taste. Add beaten eggs. Bake in oven (350° F.) 25-30 minutes.

Mrs. Lynda L. Bear
Ithaca

HINT FOR TASTY EGGS

Eggs are not fried in deep fat like french fried potatoes.

When eggs are fried in just enough bacon grease to keep them from sticking they will always be delicious, and a delight to eat.

Carol Van Breenen
Alma

FRENCH DRESSING

- 2 cups salad oil
- 1 1/2 cups sugar
- 1 tbsp. salt
- 1 cup catsup
- 1 cup vinegar
- 1 grated onion

Mix well in blender and chill.

Mrs. James MacLennan

HOMEMADE FRENCH DRESSING

- 1 cup sugar
- 1 tsp. salt
- 1 tsp. paprika
- 2 tsp. dry mustard
- 1 tsp. garlic salt

Mix above ingredients and add

- 1 cup salad oil
- 1 small bottle catsup
- 1/2 cup vinegar
- 4 tbsp. lemon juice
- 1 can tomato soup
- 1/2 cup grated onion

Makes up beautiful in a blender.

Marilyn Jean Deneen
St. Louis

APRICOT SALAD

- 1 9-oz. pkg. apricot or orange Jello
- 1 2-lb. can crushed pineapple

Combine and bring to boil and simmer 5 minutes, stirring over low heat. Let cool until starting to set up slightly. Beat 3 pkgs. Dream Whip according to directions and set aside.

Beat together:

- 1 8-oz. pkg. cream cheese
- 1/4 cup sugar

1 jr. size jar apricot baby food or 1/2 cup apricot puree

1/2 cup chopped walnuts

Take cream cheese mixture, Dream Whip and nuts and mix together. Add cooled Jello mixture and fold in. Put in 2 molds or 8x13 pan. Chill until firm. I like to put my nuts on top. I like to use Almonds sliced. Instead of baby food I use Solo Apricot Filling - 1 cup. We like the tart taste of apricot.

Mrs. Henry Naessens
St. Louis

CORNEB BEEF SALAD

- 1 box lemon Jello
- 2 cups hot water
- 1 envelope Knox gelatine and
- 1/4 cup cold water

ADD:

- 1 cup mayonnaise
- 1 can of corneb beef shredded
- 1 cup of celery diced
- 2 chopped boiled eggs
- 2 tbsp. of grated onion

Pour into mold.

Tuna fish may be used instead of corneb beef if desired.

Marie Pearson
Ithaca

PINEAPPLE SALAD

- 1/2 cup sugar
- 2 cups crushed pineapple
- 1 1/2 tbsp. unflavored gelatin
- 1/4 cup cold water
- 2 tbsp. lemon juice
- 1 tbsp. cherry juice
- 1 3-oz. pkg. of cream cheese
- 1/2 pint of whipping cream
- 8 or 10 maraschino cherries cut up.

Heat pineapple with sugar, add gelatine that has been softened in 1/4 cup cold water, stir until melted, add lemon and cherry juice, cool, mash cheese with cut up cherries mix with pineapple mixture, chill until slightly thickened, whip the cream and blend with pineapple mixture. Mold and chill.

Mrs. Maynard Litwiller
Ithaca

STRAWBERRY BANANA SALAD

STIR:

- 2 3-oz. pkgs. strawberry Jello
- 2 cups boiling water

ADD:

- 2 10-oz. pkgs. frozen strawberries.

Stir till berries are thawed.

ADD:

- 1 large can drained crushed pineapple

4 mashed bananas

Pour half into large glass loaf pan. Let set. Then spread on a layer of sour cream (about 1 cup) and let set. Pour on remaining Jello and let set. Cut into squares to serve.

Brenda Huntoon Delbridge
New Lothrop

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SALAD

2½ cups crushed pineapple with juice
Pour into bowl and stir in
1 box instant pistachio pudding (Royal)
1 small container small curd cottage cheese (12 oz.)
1 cup miniature marshmallows
½ cup nuts
1 lrg. bowl of Cool Whip
Mix together in order and let set for 2 or 3 hours before using.
Mrs. Louis Dziurka
Wheeler

CARROT SALAD

2 cans "Thank You" brand fingerling carrots - drained well.
1 green pepper - cubed
1 jar (3½ oz.) tiny boiled onions (not pickled)
1 can condensed tomato soup
½ cup oil
¾ cup wine vinegar
1 cup white sugar
1 tsp. prepared mustard
1 tsp. Worcestershire Sauce
½ tsp. salt
Mix together and let marinate for 3 days. Can save sauce and use again.
Brenda Huntoon Delbridge
New Lothrop

FREDA'S BEET PICKLES

5 cups sugar
3 cups vinegar
2 cups water
1 gallon small beets
Wash and drain beets. Cover with boiling water and cook until tender. Remove skin, stem and root ends from beets. Put sugar, vinegar, and water in large pan. Heat until sugar dissolves. Add beets and simmer 15 minutes. Pack beets in hot jars. Heat liquid to boiling and pour boiling hot over beets. If not enough liquid to cover, add more vinegar. Process pints and quarts 30 minutes in boiling water bath.
Mrs. Patricia Cumberworth
Perrinton

BREAD & BUTTER SWEET PICKLES

Wash pickles
7 cups sliced pickles ¼" slices
1 large green pepper
½ cup onion
ADD:
2 tbsp. salt and enough water to cover pickles, soak 2 hours, drain, rinse and pack in one gallon jar.
Mix (don't cook) pour over pickles
2 cups sugar
1 cup vinegar
½ tsp. celery seed
¼ tsp. pickling spice
Can be kept for 6 months in the refrigerator.
Marilyn Jean Deneen
St. Louis

GRANDMA ELLEN NELSONS

CHOW CHOW

1 peck green tomatoes
1 head cabbage (small)
12 onions
6 peppers (red or green)
Grind and put in brine overnight.
Drain and rinse.
Boil together:
1½ qts. vinegar
1 tsp. mustard seed
1 tsp. celery seed
1 tsp. cloves
1 tsp. cinnamon
3 lbs. brown sugar
Add to mix and let simmer at least 3 minutes. Seal in jar. 8 pints.
Dorothy Hoffer
Ashley

PICKLED CRABAPPLES

8 lbs. apples
3½ lbs. sugar
1½ pints vinegar
Dissolve sugar and vinegar. Stick into each apple two or three whole cloves. Stew until tender. Put into crock and turn on juice. Heat juice two or three different days and turn over apples -- or can them.
Joyce Beard
Ithaca

PICKLED GREEN PEPPERS

Take two dozen large, green bell peppers, extract the seeds by cutting a slit in the side (so as to leave them whole). Make a strong brine and pour over them; let them stand twenty-four hours. Take them out of the brine and soak them in water for a day and a night; now turn off this water and scald some vinegar, in which put a small piece of alum, and pour over them, letting them stand three days. Prepare a stuffing of two hard heads of white cabbage, chopped fine, seasoned slightly with salt and a cup of white mustard seed; mix it well and stuff the peppers hard and full; stitch up, place them in a stone jar, and pour over spiced vinegar scalding hot. Cover tightly.

Joyce Beard
Ithaca

TOMATO PICKLES

This recipe appeared in a cookbook entitled "Eatables and Drinkables" published by the First Presbyterian Mite Society in December of 1894.

One peck green tomatoes, six onions sliced; add one cup salt, let stand twenty-four hours; drain, boil in two quarts water, one pint vinegar, fifteen minutes, drain; take two quarts vinegar, two pounds brown sugar, one quarter pound white mustard seed, one tablespoon each cloves, cinnamon, ginger, ground mustard, one-fourth tablespoon cayenne pepper; mix and boil fifteen minutes.

Mrs. C. Thownen

BEET RELISH (My Mother's)

1 gallon red beets
1 qt. vinegar
1 tsp. salt
1 cup horseradish
2½ cups sugar
Grind beets fine, make syrup of rest and add. Can after cooked well.
Dorothy Hoffer
Ashley

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CRANBERRY CHUNK DESSERT

1 3-oz. pkg. cream cheese
2 tbsp mayonnaise
2 tbsp. lemon juice
Pinch of salt
 $\frac{1}{2}$ cup crushed drained pineapple
 $\frac{1}{2}$ cup chopped walnuts
1 cup diced bananas
 $\frac{3}{4}$ cup cream whipped
1 cup jellied cranberry sauce cut in cubes

Beat together cream cheese, mayonnaise, lemon juice, and salt. Add pineapple, walnuts and bananas. Fold in whipped cream and cranberry sauce, turn into a small refrigerator tray. Freeze until firm.

Ethel Adlrich
Ithaca

GLORIFIED RICE

$\frac{3}{4}$ cup rice
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup milk
1 large cup pineapple (crushed preferred)

Boil rice in quantity of salted water, drain and add sugar, milk and pineapple. Cook slowly until thick. Serve cold with whipped cream folded throughout.

An excellent recipe and very easy to make - taken from a cookbook I now own which was published in 1925. --- "THE KITCHEN IS WHERE DISCOVERIES ARE MADE." (This quote appeared in this cookbook and is a good one I thought.)

Mrs. Bettye Helman
Pompeii

QUICK APPLE BUTTER

9 cups apple pulp
11 cups sugar
1 cup red cinnamon candies
Boil until cinnamon candies are dissolved.

Mrs. Leo Smith
Sumner

DELICIOUS MINCEMEAT

Lean beef which has been boiled and ground to make 3 quarts.

Enough pork which has been boiled and ground to make 1 quart.

Double the amount of peeled and chopped apples such as northern spys or golden delicious.

2 qts. sweet cider
1 pint vinegar
2 lbs. brown sugar
 $\frac{1}{4}$ cup molasses
1 cup chopped suet
1 qt. pitted sour cherries (chopped)
2 pints red current jelly or strawberry
16 oz. jar orange marmalade
3 lbs. seedless raisin
1 lb. currants
1 tbsp. kosher salt
1 tsp. clove (ground)
3 tsp. ground cinnamon

Simmer slowly until thickened, adding a little water if necessary. While simmering hot pack into hot sterilized fruit jars filling only to the neck. Seal with sterilized canning lids.

Mrs. Leonard Clark
Breckenridge

SWEET POTATO PUFFS

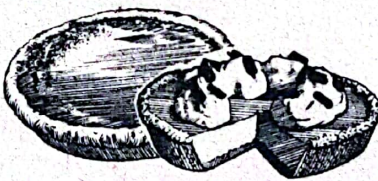
3 lbs. sweet potatoes
 $\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup brown sugar
1 dozen marshmallows
(little powdered milk if potatoes are too watery)

Mash potatoes.

Mix all ingredients except marshmallows. Scatter marshmallows over top to make topping.

Bake 25-30 minutes in 350° oven.

Mrs. Lynda Bear
Ithaca



SCALLOPED POTATOES

Mix together $\frac{3}{4}$ cup of non-dairy creamer, 3 tbsp. of flour, 1 tsp. salt, $\frac{1}{8}$ tsp. pepper. Combine in $1\frac{1}{2}$ quart casserole 5 medium potatoes sliced thin, 3 tbsp. butter and onion if desired.

Make 3 layers of potatoes, creamer mixture and butter. Pour $1\frac{1}{2}$ cups boiling water over top. Bake at 350° for $1\frac{1}{2}$ hours. Will not curdle.

Marie Pearson
Ithaca

OLD FASHIONED BAKED BEANS

This recipe is over 50 years old.

Cook 3 cups white beans, or dry lima beans. Add about $\frac{1}{2}$ cup tomato puree or juice, 1 tsp. prepared mustard, 1 tsp. lemon juice, (or Real Lemon) $\frac{1}{2}$ to $\frac{3}{4}$ cup brown sugar, 1 tbsp. molasses, 1 small minced onion.

Place in baking dish and cover top with bacon, close together.

Bake slowly for several hours.

Mrs. Johanna Litwiller
Perrinton

SIBYL DOAN'S POTATOES HASHED IN CREAM

In a skillet melt:

2 tbsp. butter or margarine

ADD:

6 potatoes, cooked and diced.

Season with: salt and pepper

Pour in: cream to nearly cover.

Cook slowly, turn and chop occasionally. A thick sauce forms. Serves six.

Mrs. Maurice Doan
Perrinton

SIBYL DOAN'S DRIED CORN

12 large cups corn

1 cup sugar

1 cup sweet cream

Cut corn from cob without cooking.

Mix corn, sugar and cream, Spread out in flat pan. Stir until dry. This takes several days. Sibyl Doan put it on the top of her range to dry. Today's cooks use a 250° oven, with the oven door ajar.

Mrs. Maurice Doan
Perrinton

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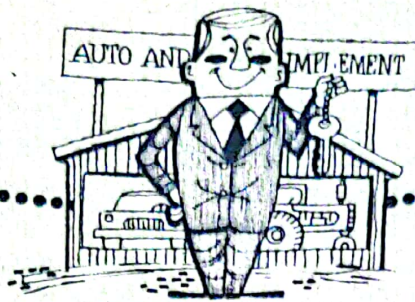
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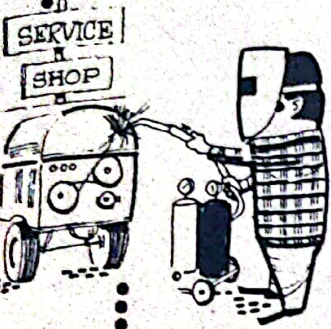
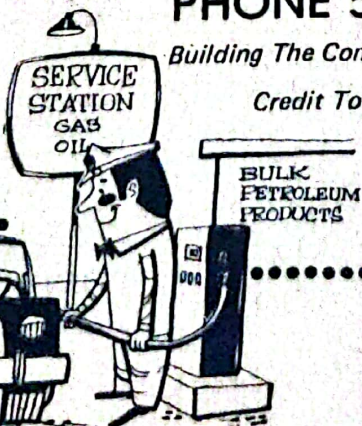
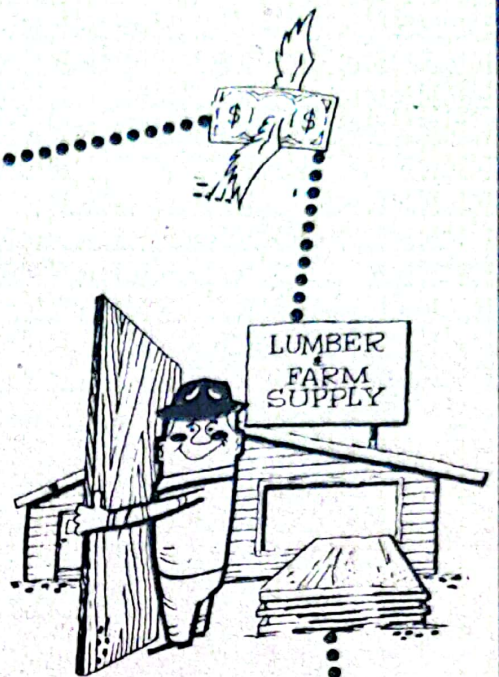
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does not keep
As time does slip away
Some fond remembrance,
hidden deep
Of a cheerful yesterday

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TIME TO SIT BACK AND TAKE A LOOK AT THE PAST
AND INTO WHAT THE FUTURE WILL BRING. WE
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TO MAKE MEMORIES HAPPY ONES AND A
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